Buying High Performance...

These days, buying just about anything based on its price almost seems practical, unless you understand that Premium products, like Garland's H280 Series Gas Restaurant Ranges, earn their Premium status by consistently delivering long-term savings through:

Quality

Premium Quality Thoughtful design, workmanship and top-quality materials produce a Powerful range that is Durable and User-Friendly, delivering high-efficiency Capacity and Versatility throughout its long life. Lasting value and performance the competition can't match.

Dependability

The H280 Series Range simply works. And it will work every time its needed, delivering reliable performance, productivity and profitability. Just one service call on a lower priced range could wipe out the initial cost-of-purchase savings!

Results

The Power and Control of H280 Series Ranges deliver consistent, predictable and marketable results. Efficient, even heat distribution and transfer on the range top and in the oven produce high-quality, high-yield results, reducing waste and maximizing profit.

Support

Every purchase of Garland food equipment is accompanied by our thorough after-the-sale support. Garland's continent-wide network of factory-trained Service providers is there to keep our equipment running and in top shape with genuine OEM replacement parts in stock for a minimum of down time and lost profits.

Remember...Buying High Performance doesn't mean you're simply spending more of your hard-earned money. You know you can make more and save more by smartly buying Premium Quality products bearing the esteemed Garland name plate. The long-term value and performance delivered by the Garland products you buy are exactly what you need, and buying true High Performance now will build higher levels of productivity and efficiency into your business for profitable years to come. Your kitchen is the heart of your business. Don't sell it short!

ACCELERATED COOKING TECHNOLOGY

Cook from 20-500% faster!

Induction Oven
Garland Induction Power on Demand – The heat is instant. Saves energy – 80-90%!

Xpress Grill
Faster cook times with the two even-heat cooking surfaces for greater productivity.

Moisture+ Oven
Superior air and moisture flow = the most desirable attributes of a combi oven.

Mealstream Oven
Cooking time reduced by up to 8 times with a combination of microwave/convection technology.

In the US: Garland Commercial Industries, Inc. 1-800-424-2411
In Canada: Garland Commercial Ranges, Limited 1-888-442-7526
www.garland-group.com

GARLAND

Garland Gas Restaurant Ranges

h280 series

Model H283

GARLAND

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Performance and Versatility the competition can't match!

H280 Gas Ranges

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Model H286 (shown with optional casters)

Stainless steel high-shelves, backguards and low-profile backguards have no exposed fasteners for enhanced safety and hygiene.

One-piece Starfire™ 24K Burners offer superior heat distribution across the entire burner surface.

Cast iron top grates and ring grates designed for maximum durability and cleanability.

"Cool-Touch" oven door handle

All major components, adjustments and service data are accessible from the front of the range.

Heavy-Duty "FDO" oven thermostat with range of 150°F - 500°F (66°C - 260°C)

Large, 30K oven with porcelain enameled top, bottom, back liner, embossed sides and door liner. Nickel-plated oven rack and removable rack guides.

Power & Control

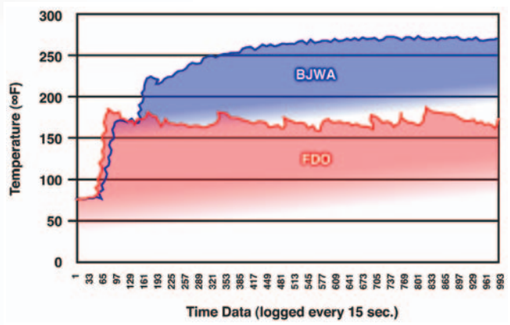
- Starfire™ Burners 24,000 BTU's of heat are spread evenly across the face of each 8-fingered open burner, for efficient, powerful heat transfer and performance tuned simmer, boil and saute capability.
- FDO Oven Thermostat delivers reliable accuracy and tight low-temperature control for even baking, high-yield roasting and delicate holding.
- Valve Controls on raised griddle/broilers and optional griddles are factory-preset to the minimum low setting for optimum performance range and low temperature control.

Capacity & Versatility

- 30,000 BTU Ovens with spacious porcelain enameled interiors include ribbed door liner and oven hearth, and four-position removable rack guides, to accommodate the largest roasts and poultry, as well as full loads of baked goods, providing even, consistent results and high yield.
- Raised Griddle/Broiler models available that simmer, sauté, boil, grill, broil, bake, roast and hold, doing the work of multiple appliances, all in one space-saving footprint.

Effective Control

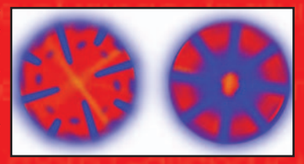
The Heavy-Duty "FDO" oven thermostat with a range of 150°F - 500°F, (66°C - 260°C), delivers accurate, controlled performance for even baking and outstanding low-range control for better roasting. When tested against the temperature-holding accuracy of the FDO, the lower-priced BJWA thermostat exhibits upward "creep" in excess of 90°F!



Efficient Power

One-piece Starfire™ 24K Burners offer high-efficiency heat distribution across the entire burner surface.
With reflector bowls and ring grates engineered specifically to maximize the efficiency and even heat distribution of our exclusive star-shaped burner, the H280 Series Range top simply out-performs our competitors' higher-rated ring burners in effective productivity, precision and economy.

This digital enhancement of actual laboratory scorch patterns illustrates Starfire's efficient, even heat distribution, versus a conventional ring burner.



Durability & Usability

- Control Knobs are large and durable comfortable and precise, with simple markings for safe positive handling and easy setting.
- Industrial-Strength Oven Door with sure-grip, staycool handle is spring-balanced and adjustable for ease of opening and smooth, positive closing action and seal.
- Stainless Steel full-width drip trays, griddle backsplash, and removable porcelain oven bottom help keep grease and other debris under control.

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